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Special Sweets Issue

Japanese Sweets and Snacks You Must Try

Valentine's Day Drinks, Cocktails and Deserts

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Special Valentine's Issue

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Japanese Sweets and Snacks You Must Try Right Now

It's fun to walk through the Japanese snack aisle in a grocery store, but you might be a little overwhelmed by the variety of items. It's really hard to choose, but no worries, Chopsticks NY asked Japanese grocery stores for help. From traditional Japanese confectioneries to the hottest items to winter limited sweets, here are what they recommended.

Meltyblend by Meiji

This winter-limited chocolate literally melts in your mouth once you pop it in. Each chocolate cube has a flavored filling inside and is coated with coco powder for a touch of bitterness. All these flavors blend into one and create a wonderful harmony inside your mouth. There are a couple of flavors available including Fruity Strawberry, First Flush Green Tea, and Creamy Milk Chocolate.

Swiss Roll Cake by Orange

Airy texture and light sweetness make this roll cake super popular in Family Market. The delicate texture of smooth cream and fluffy sponge cake make you want to eat one after another. It's an ideal tea-time dessert. It's already sliced, so you don't have to worry about breaking the perfect swirl.

Miyakomochi by SAKURAYA

This bite-sized soft rice cake is another delicate confectionery. The rice cake itself is lightly seasoned with *kokuto* (Japanese brown sugar) and dusted with *kinako* (soy powder) for a roasted accent. The traditional wagashi is great with sencha green tea or matcha green tea, transporting you to Japan instantly.

These three sweets are popular among both Japanese and non-Japanese customers. In this Astoria neighborhood, we see more and more non-Japanese customers enjoy traditional Japanese sweets.

Mr. Mitsuru Kosaka, general manager of Family Market

Family Market 2915 Broadway Queens NY 11106 | TEL. 718-956-7925

Black Thunder by Yuraku

Chunky choco bar that makes you feel revived with just one bite! Crusty coco-flavored cookie and brittle biscuit are made into a bar shape and coated with chocolate. The black color and rocky form look manly, but its texture is quite light. It comes in a handy size, so you can carry it around and enjoy whenever you crave it.

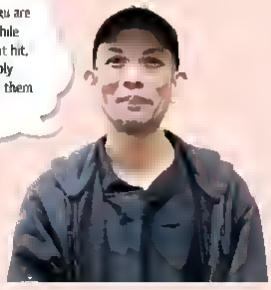
Kappa Ebisen (Shrimp Chips) by Calbee

This crunchy, baked snack has been loved in Japan for more than 5 decades. Slightly salty with umami from shrimp, you cannot stop eating this snack once you start. In addition to the Original flavor, there are a couple of new flavors, including Wasabi, Hot Garlic, and Yuzu & Black Pepper.

Daifuku

Daifuku (mochi stuffed with azuki red bean paste) is a century old Japanese snack. It has no fat and lots of fiber, so it's healthy, too! The name stands for "a big happiness", so why not enjoy it every day! There are a couple of variations of daifuku, such as Yomogi Daifuku (the mochi contains yomogi greens) and Mame Daifuku (the mochi part is mixed with chunky azuki red bean).

Kappa Ebisen and Daifuku are long-time best sellers while Black Thunder is a recent hit. All of them are reasonably priced, so you can enjoy them every day!



Mr. Shinya Tokunaga, manager of Dainobu Greenwich Village

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(Brooklyn) 300 7th St. (Inside J+B Design & Cafe) Brooklyn, NY 11215

***Matcha Kit Kat* by Nestle**

This matcha green tea flavor Kit Kat is made with aromatic matcha green tea sourced from mecca of matcha, Uji City in Kyoto. An abundance of the matcha is mixed into chocolate that coats layers of wafers and milk chocolate. When you bite into it, a slightly bitter matcha taste comfortably attacks your taste buds.

***Premium Baumkuchen* by Shimizu Seika**

This German-born cake is hugely popular in Japan. It has ring-like circular layers made through the production process. Delicate and moist, it has a unique texture that can't be found in any other cakes. It's perfect for enjoying with coffee, black tea or herbal tea during break time.

***Himemaru* (Rice Cracker) by AMANOYA**

Traditional Japanese snack made from rice and seasoned with soy sauce, sugar and a blend of spices for a kick. This bite-size rice cracker is quite crunchy and has substantial umami that makes it hard to stop eating. Its sweet and savory flavor will surely appeal to non-Japanese.

Matcha-flavored sweets in general are very popular here, but among them Matcha Kit Kat is by far the best seller. They may not be new items, but you must try Baumkuchen and Rice Cracker!

Mr. Kei Wada
General Manager of Katagiri

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370 Lexington Ave. (Entrance on 41st St. bet. Lexington & Park Aves.)
New York, NY 10017
TEL. 917 472-7025 | www.katagiri.com

Kuchidoke CHOCO PIE by LOTTE

This lava cake-style pie has layers of chocolate sponge cake, chocolate cream and molten dark chocolate ganache and is coated with chocolate. "Kuchidoke" means "melt in your mouth" and its delicate texture and rich taste create a unique harmony. Recommended to warm it in a microwave (500 W) for 10 seconds.

Kofuku Roll Matcha by Hinataya

Bittersweet matcha green tea cream is rolled in kasutera (castella) sponge cake, exhibiting the perfect marriage of Japanese tradition and Western confectionery. Azuki red bean is also mixed in the cream, amplifying the Japanese flavor. It's great with coffee, milk, black tea, green tea, and of course, matcha.

Happy Turn by KAMEDA

Happy Turn is really a classic rice cracker that's been loved by Japanese for decades. Dusted with sweet and savory seasonings, it's crispy outside and airy inside. The crusty snack makes you "happy" and crave for more. Each piece is individually wrapped, so you can bring it anywhere and enjoy anytime.

I recommend warmed CHOCO PIE. It's a perfect Valentine's Day treat! Kofuku Roll and Happy Turn are both popular among our Japanese and non-Japanese customers.

Ms. Yuka Abe, sweets & snack buyer at Daido Market

Daido Market
522 Mamaroneck Ave., White Plains, NY 10605 | TEL. 914 683 6735 | @DaidoMarket

HANA Flavored Sake (Pineapple)
Takara Sake USA Inc.

www.takarasake.com

HANA Flavored Sake is a series of premium sake that exudes refreshing fruit aromas and flavors. HANA Pineapple boasts the aroma and taste of perfectly ripe, freshly-cut pineapple. Lightly sweet with a rich mouthfeel. Serve it chilled as an aperitif or a satisfying dessert beverage. It also pairs well with a variety of foods, from the subtle to the spicy. Four other flavors of White Peach, Fuji Apple, Lychee, and Orange are available.

"Kyoto Breeze" with Gekkeikan Traditional
Gekkeikan Sake (USA), Inc.

www.gekkeikan-sake.com

Made from 70% polished Calrose rice from Sacramento Valley and snow melt of Sierra Nevada, **Gekkeikan Traditional** sake is herbaceous with hints of grapefruit and a light earthiness. **Kyoto Breeze** maximizes the features of this beautiful sake. Muddle grapefruit peel, lemon peel and sugar in a glass, add Gekkeikan Traditional, grapefruit juice and cranberry juice, shake well over ice, and then strain into a glass. For detailed recipe, check out their website.

MIO Sparkling Sake
Takara Sake USA Inc.

www.takarasake.com

MIO Sparkling Sake is a new style of sparkling sake brewed in Japan, using traditional sake ingredients and techniques. It has a crisp and sweet taste with hints of apple and pear, and its soft and delicate sweetness is derived from only rice, water, koji, and yeast. It's good with appetizers and desserts, brightening any festive occasion. MIO Sparkling Sake has received numerous international and national accolades and awards. Recommended to drink chilled.

Drink Responsibly

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In 1637, Gekkeikan's founder, Jiemon Okura established his sake brewery in the town of Fushimi, a location well-known for its high quality of water. In 1905, the brand name GEKKEIKAN (meaning "crown of laurel") was adopted as the company's formal emblem to excellence. Through this commitment, the company became a true leader in the industry and pioneered a number of technical and development efforts. The successful results of this commitment have enabled Gekkeikan to become the nation's one of the most popular brand.

月桂冠
GEKKEIKAN SAKE
KYOTO SINCE 1637

1902 - Arrival at Honolul
1906 - Arrival at CA port
1915 - Honored at PPIE in S

*Picture provided - Gekkeikan Sake Co., Ltd.

www.gekkeikan-sake.com

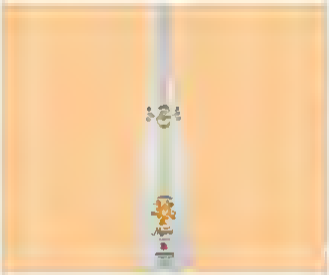
Tasting Room and Brewery Tour
For detailed, check out our website

"Wasabi Mary" with Gekkeikan Traditional
Gekkeikan Sake (USA), Inc

www.gekkeikan-sake.com

Wasabi Mary is Bloody Mary with Japanese twists, using **Gekkeikan Traditional** junmai sake for vodka and wasabi for horseradish. The sake's earthy and herbaceous feature is great for this classic cocktail. Stir all the ingredients (tomato juice, Worcestershire sauce, Tabasco, wasabi, etc.) with Gekkeikan Traditional in a mixing glass with ice. Strain into a tall glass with fresh ice and garnish with a celery stalk. For detailed recipe, check out their website.

YUKI Nigon (Mango)
Takara Sake USA Inc



www.takarasake.com

YUKI Nigon is a premium *nigori* (coarsely filtered sake) infused with natural fruit flavors, featuring lovely aromas of ripe, freshly-peeled mangos and yellow peaches. Full-bodied and creamy, with well-balanced sweetness and a long-lasting aftertaste. Great as an aperitif or a dessert beverage. It can be enjoyed straight-up, on the rocks or as a base for other cocktails of your choosing. Lychee and White Peach are also available. Shake well.

Purple Yam Red Bean
KULU Desserts Flushing

37-06 Prince St., Flushing, NY 11354
www.kuludesserts.com

KULU Desserts offers crepes, smoothies, coffee and Hong Kong style sweets. Enjoy the Taro & Sweet Potato Ball series prepared by mixing mashed sweet potatoes and taro roots with purple yam, matcha or durian fruit. It also comes with rice cake balls in purple yam, taro root, yellow yam, and matcha flavor.

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Lovely Sakes for Your Valentine's Day

February is the coldest month of the year, but you can warm up with love on Valentine's Day To find the perfect sakes for this romantic occasion, Chopsticks NY consulted with Ms Chizuko Nukawa-Helton, certified sake sommelier, sake samurai, and the founder of Sake Discoveries, LLC

"I highly recommend *Gin no Kurenai* from Amabuki Shuzo for this occasion It has a beautiful rosé color naturally obtained from the base ingredient, black rice, and that's why it's also called Pink Lady," says Ms Helton It is very rare to brew sake from black rice, but the brewery has successfully produced a light, well-balanced sake They also use yeast extracted from *nadeshiko* (pink) flower, so this sake is ideal for Valentine's Day "It is wonderful for an aperitif, but, its slight acidity makes it great with food, too It is currently served at restaurants like Masa, Onodera, and Tokyo Record Bar"

Made with black rice, *Gin no Kurenai* has an elegant pink color (right). *Nanbu Bijin Ume-shu No Sugar Added* is a refreshingly light ume-shu with a natural orange-ish pink color (left)

Another pink color sake Ms Helton recommends is Nanbu Bijin Sake Brewery's *Ume-shu No Sugar Added* It has an orange-pink color also naturally obtained from oxidization of ume plum during infusion. "Unlike many other standard ume-shu it does not have any additional sugar, so it's very healthy Plus it is certified kosher," she added.

Champagne-like fine bubbles and light taste are the features of *Hakkaisan AWA Sparkling*.

Bubbly sake also amplifies the celebratory mood. She suggested *Hakkaisan AWA Sparkling* from this category It's made with Champagne-style, in-bottle fermentation, so its bubbles are so tiny, gentle and elegant The taste is light and dry, and it's quite easy to drink even for the first time sake drinker

"If you're looking for a gift, I recommend a set of *Amabuki Cup Sake* series The series is from the same brewery as *Gin no Kurenai*, which specializes in using flower yeast to brew sake Each cup has a cute pattern that includes the flower used in the sake and the New York cityscape in the design," she explains It comes with junmai ginjo with strawberry yeast, yamahai sake with marigold yeast, and junmai ginjo with sunflower yeast

Amabuki Cup Sake series is not only tasty but also has lovely stories behind it. The perfect gift for a lovely day!

Lastly, Ms Helton picked two sakes with sleek, chic packages "The bottle and package designs of *Tengumai Red* and *Tengumai Black* from Shata Brewery are so cool and well represent their mature aromas and flavors They are sakes for grown-ups and go great with dried fruits and chocolates," she says Her selection for Valentine's Day is diverse to meet your needs, and we hope you find what you want from her recommendations

Consulted by Chizuko Nukawa-Helton
Sake Discoveries, LLC www.sakediscoveries.com |

Sake breweries featured in this article

1. **Amabuku Shuzo**
   www.amabuki.com
2. **Nanbu Bijin Sake Brewery**
   www.southern-beauty.com
3. **Hakkaisan Brewery**
   www.hakkaisan.com
4. **Shata Shuzo**
   www.tengumai.co.jp/english

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Family Market
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Sakura-ya
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www.sakura-yajapanesemart.com

Taiyo foods
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[illegible] produce [illegible] sake [illegible] pairi[illegible] dish. T[illegible] rate the Valentine month[illegible] introducing [illegible] aphrodisiac beef [illegible] with a rose-shape plating, the dish is a gorgeous accent to your table, and best paired with Tenmei Junmai sake from Akebono Shuzo.

Best Pairing of the Month

Brewed from three types of locally grown rice varieties **Tenmei Junmai** from Akebono Shuzo in Fukushima Prefecture shows a distinct rice flavor with body but also has a light and young impression. These layered flavors make it great with the *Beef Tataki* served on a bed of refreshing greens with ponzu sauce. "If you drink it chilled, it shows a crisp and elegant side, but you can also enjoy it warmed," suggests Ms. Helton.

Info www.nymtc.com/latest-news/sake-of-the-month/tenmei-junmai/
Distributed by NY Mutual Trading, Inc.
www.nymtc.com
Akebono Shuzo
www.akebono-syuzou.com (Japanese only)

Beef Tataki Salad with Ponzu Dressing × Tenmei Junmai

Recipe by Misako Sassa @MisakoSassa food_j_eat_cook
Pairing by Chizuko Nakawa Helton, Sake Discoveries
www.sakediscoveries.com @sakediscoveries sakediscoveries

×

Ingredients Serves 4

- ❑ 1/2 lb beef tenderloin log
- ❑ 2 oz arugula or mesclun salad
- ❑ 3-4 radishes ❑ 20 mini tomatoes (various colors)
- ❑ 32 blackberries or raspberries ❑ 2 cloves garlic
- ❑ Salt and pepper to taste ❑ Olive oil to sear beef

For ponzu dressing
- ❑ 1/2 cup ponzu ❑ 2 tbsp sesame oil ❑ 1 tsp grated ginger
- ❑ 1 tbsp finely chopped scallion

Directions:

1 Wrap beef tenderloin log with paper towel and leave it in room temperature for 30-45 minutes

2 Mix ponzu dressing ingredients into a bowl and set it aside

3 Using a garlic press, make garlic paste and put it aside

4 Salt and pepper beef tenderloin

5 Heat olive oil in a frying pan and sear all sides of beef (2 minutes each side) Center should be rare

6 Rub seared tenderloin with garlic paste and wrap it with aluminum foil. Let it rest in fridge for 30 minutes

7 Cut radishes into very thin slices and put them in ice water Leave for 10 minutes and drain, pat dry with paper towel and put them aside

8 Wash tomatoes and cut them in half Set them aside

9 Wash blackberries or raspberries, gently pat dry with paper towel Set them aside

10 Take tenderloin from the fridge With a sharp knife, make very thin slices

11 Line up 7-8 slices of beef slightly overlapping each other

12 Carefully roll up from the top

13 Place the rolled beef on a cutting board and gently open the top to make it look like rose petals

14 Place arugula or mesclun salad on an individual plate and place beef rose in the center

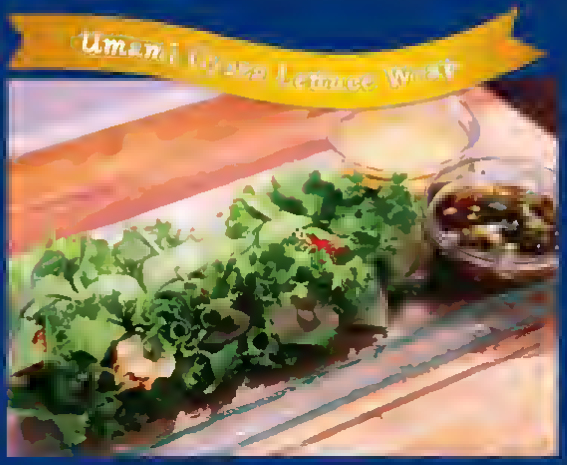
15 Garnish with sliced radish, tomatoes and black berries or raspberries

16 Serve with ponzu dressing

Tip *You can prepare beef tenderloin a day before It can rest overnight and you can slice them just before serving Happy Valentine's Day!*

Nutritious and Plentiful Finger Food for Your Super Bowl Night!

Gyozo dumplings ore too slippery to hold with honds, but you con moke them into finger food just by dressing them up with lettuce leoves. Bonus for this dish: more nutritious ond plentiful!



INGREDIENTS (Serves 4)

- 8 Day-Lee Pride Umami Gyoza (any flavor of your choice)
- 8 green or red leaf lettuce
- 2-3 cucumbers
- Bunch of basil leaves

(For Spicy Sriracha and Mayo Sauce)

- 3 tbsp mayonnaise
- 1 tbsp sriracha sauce
- 1 tbsp water

(For Ponzu Sauce)

- 1/3 cup ponzu
- 1 tbsp sesame oil

8 toothpicks

Tips You can also use shiso leaves or mint leaves instead of basil. This dish makes a healthy, delicious and satisfying finger food.

DIRECTIONS

1. Cook Day Lee Pride Umami Gyoza according to the instructions on the package.
2. Using a vegetable peeler, peel cucumbers lengthwise until you get 8 nice wide cucumber tapes. Set them aside.
3. Cut off the bottom hard part of the lettuce. You'll be using the leafy part of the lettuce.
4. Spread the lettuce leaf wide, add a few basil leaves, and place a gyoza on it. Roll up the lettuce like making a sushi roll.
5. Take one cucumber belt and wrap around the center and secure with a toothpick.
6. Repeat and make 8 lettuce wraps.
7. Mix all the ingredients for each sauce to make two different types of sauce.
8. Arrange lettuce wraps on a serving plate and serve with two sauces on the side.

UMAMI GYOZA DUMPLINGS

NO MSG Added

Chicken & Shiitake | Chicken & Leek | Pork & Leek

Day-Lee Foods, Inc.

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Soba noodles have long been a staple in Japanese cuisine as part of a healthy diet and a symbol of long life. **Soba Noodle Azuma** in Midtown West brings you authentic, homemade soba noodles in a cozy and casual environment. "All noodles here are freshly made for each lunch and dinner shift, freshly cut per order, freshly boiled, and served immediately to retain the perfect texture," says restaurant manager Tomoe Cabigas. Their portion is also generous and flexible. You can choose from 3 sizes of 100, 200, or 300 grams for the same price! If you sway on which dish to choose from their extensive menu, try the *Azuma Gozen Platter* that includes soba, mini-assorted tempura, *dashimaki tamago* (Japanese-style omelet), sashimi, a seasonal side dish, rice, and dessert for just $18 (lunch) or $21.50 (dinner). Also recommended is the *Spicy Chicken Soba*, spicy noodle soup topped with sautéed chicken. In addition, Japanese hot pot "nabe" is offered through March in four different varieties: duck, tofu, pork kimchi, and gyoza. Japanese winter staple *Oden* is also available during the cold season.

Ward off the winter blues with traditional *Oden*. You can choose your favorite items from various options of boiled eggs, daikon radish, yam noodles, fishcakes, and more.

Whether at the counter or at tables with your friends, enjoy the traditional Japanese izakaya atmosphere.

Enjoy the sweet cocktail *Pure Heart*, sake mixed with Calpico, grenadine, and citrus. Lovely colors and flavor are perfect for the Valentine's Day celebration.

Winter Speical: Dassai Sake Fest
Soba Noodle Azuma is offering two flights featuring premium Dassai sakes during wintertime. *Dassai Junmai Daiginjo Flight* ($12) features Dassai 23, Dassai 39, and Dassai 50 while *Dassai 50 Junmai Daiginjo Flight* ($9) allows you to try Dassai 50, Dassai 50 Sparkling, and Dassai 50 Nigori.

Bringing Back the Spirit of Sushi Stand Culture
Daigo Hand Roll Bar

445 Albee Square W., (Inside Dekalb Market Hall)
Brooklyn, NY 11201 | www.daigohandrollbar.com
Sun.-Wed. 11 am-9 pm; Thu.-Sat. 11 am-10 pm

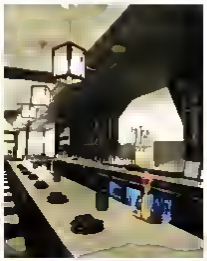
Hida Beef Nigiri Sushi Sampler is a great way to sample the beautiful flavor of Hida beef

New Kaiseki Restaurant Featuring Premium Hida Wagyu Beef
Kaikagetsu NYC

162 Orchard St. (bet. Rivington & Stanton Sts.) New York, NY 10002
TEL. 646 590-3900 | www.kaikagetsunyc.com
Tue-Sun. 6-10:30 pm

Last fall the Lower East Side welcomed the Japanese restaurant **Kaikagetsu NYC** which focuses on Hida beef from Gifu Prefecture. This premium wagyu beef is truly for meat lovers, as its perfect balance of lean cut and marbling allows you to savor the taste. The restaurant serves four kaiseki courses. The five-course *Kai* and the eight-course *Getsu*, both with Hida beef as their centerpiece. Non-carnivores can enjoy the vegan *Ka* course, with soy milk nabe and other vegetarian-friendly offerings. Currently, they offer the six-course *Winter Kaiseki featuring Hida Bishu Nabe*, hotpot made with high-grade sake from the Hida region. In addition, sake pairings are available for all courses. The a la carte menu is extensive, and one standout is the melt-in your-mouth *Hida Beef Nigiri Sushi Sampler* that comes with raw beef topped with uni, seared beef with caviar and beef tartare topped with quail egg yolk, fried and raw scallions. Also don't miss the *Hida Beef Hoba Yaki*, a miso-flavored regional specialty of beef grilled on a leaf.

Kaikagetsu NYC is a highly seasonal restaurant. Assorted appetizers (left and bottom) will change depending on the ingredients available on the day



The rustic modern décor was made with the inspiration of a farmhouse in the Hida region

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Tucked in a maze of Dekalb Market Hall, **Daigo Hand Roll Bar** is truly a hidden gem. This casual, standing sushi bar offers authentic temaki-zushi (hand roll sushi) in the vibrant food hall, which has actually revived the origin of sushi centuries ago when sushi was served as a street food. With veteran sushi chef, Masanobu Ishikura, at the helm, Daigo uses carefully selected, high quality, fresh ingredients for fish, rice, and nori seaweed to create each piece. *Spicy Tuna, Yellowtail with Jalapeno, Scallop with Yuzu, and Saba Gari* (mackerel and pickled ginger) are some of the popular items here, but you should also check out rolls from their Special Menu that changes according to the harvest. If you are not inclined to eat raw fish, they also have cooked items such as *Jumbo Shrimp, Snow Crab, and Freshwater* Eel, as well as vegetable rolls. Chef Ishikura suggests, "The key to good temaki-zushi is nori seaweed. To enjoy the fresh aroma and crispy texture, you have to eat it right away." The prices at Daigo range somewhere around $5-12 per piece, so it never breaks your bank to savor quality temaki-zushi.

It's so blissful to bite into the plump shrimp and crispy nori of *Jumbo Shrimp* (top). Smooth *Bluefin Toro* (fatty tuna) melts in your mouth followed by a comfortable kick of chopped scallion (bottom)

Chef Ishikura explores a perfect balance whether making sushi rice or a new combination of toppings

Restaurants where You Can Enjoy ODEN Right Now

The information presented here was updated on January 15 2019

These restaurants serve Oden as a winter special menu item, so availability is limited. Be sure to call to confirm if Oden is being served.

Oden is a type of hot pot enjoyed in Japan Ingredients like fishcakes, egg, konnyaku (konjac), daikon radish, kombu kelp, etc are simmered in dashi and soy sauce base broth In Japan, oden is available all year round but in NY, it is mostly enjoyed in cold seasons when people crave piping hot dishes

Ariyoshi Japanese Restaurant and Sake Bar
41-13 Queens Blvd , Sunnyside, NY 11104
TEL 718-937-3288
www.ariyoshiny.com

Izakaya Juraku
121 Ludlow St , New York NY 10002
TEL. 212-477-0100 | www.izakayajuraku.com

Izakaya MEW
53 W 35th St. New York, NY 10001
TEL 646-368-9384
www.mewnyc.com

Izakaya NoMad
13 W 26th St New York, NY 10010
TEL. 212-213-6258
www.izakayanomad.com

KENKA
25 St. Marks Pl New York, NY 10003
TEL. 212-254-6363
www.kenkanyc.com

Kokage
125 E 39th St. New York, NY 10016
TEL 212-228-4873
www.kokagenyc.com

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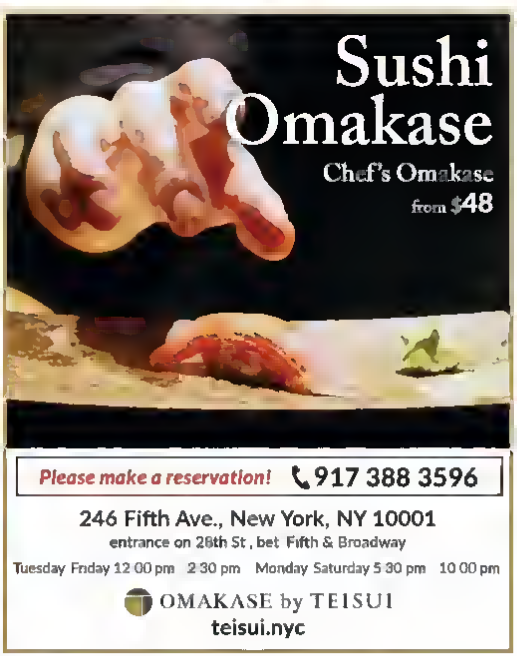
sobaazuma55.com
917-262-0540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246 Fifth Ave., New York, NY 10001
entrance on 26th St , bet Fifth & Broadway
Tuesday Friday 12 00 pm 2 30 pm Monday Saturday 5 30 pm 10 00 pm
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teisui.nyc

NONONO
118 Madison Ave
New York, NY 10016
TEL 646-707-3227
www.nonononyc.com

Sake Bar Hagi 46
358 W 46th St
New York, NY 10036
TEL 212-956-2429
www.hagi46.com

Sake Bar Shigure
277 Church St.
New York, NY 10013
TEL 212-965-0200
www.shigurenyc.com

Shochu and Tapas-AYA
247 E 50th St., New York, NY 10022
TEL 212-715-0770
www.aya-nyc.com

Soba Noodle Azuma
251 W 55th St. New York, NY 10019
TEL 917-262-0540
www.sobaazuma55.com

Traditional Oden Hot Pot at Sake Bar Shigure

Oden at Soba Noodle Azuma

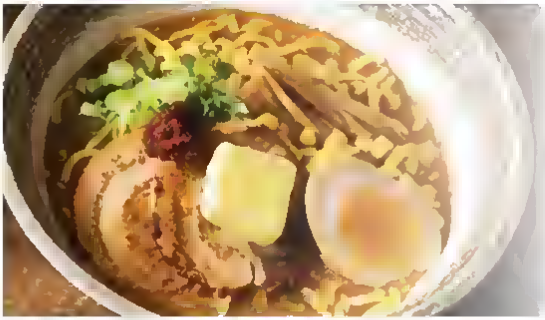
Tsukushi
357 E 50th St , New York NY 10022
TEL 212-599-8888

Udon West
150 E. 46th St , New York, NY 10017
TEL 212-922-9677
www.udonwest.com

Yakitori Tora
72 Kenmare St., New York NY 10012
TEL 212-966-1100
https://tora-soh.bz

Yakitori Totto
251 W 55th St , 2nd Fl
New York, NY 10019
TEL 212-245-4555
www.tottonyc.com

Yopparai
151 Rivington St.
New York, NY 10002
TEL 212-777-7253
www.yopparainyc.com



Spicy Miso Ramen at DOCK Asian Eatery

Where to Savor Ramen in Brooklyn Right Now

This information was updated on January 15

Ramen fever in New York does not slow down, and the wave rapidly spreads to Brooklyn. Here are 53 ramen specialty houses, Japanese restaurants, and Asian restaurants that serve ramen in Brooklyn. (Listed in alphabetical order)

Ajiheı Bushwick
156 Knickerbocker Ave., Brooklyn, NY 11237
TEL 718-552-2065
www.ajiheibushwick.com

Amami Bar & Restaurant
57 Nassau Ave., Brooklyn, NY 11222
TEL. 917-909-1568 | www.amamibk.com

Anī Sushi Ramen Restaurant & Bar
142 Montague St. 2nd Fl
Brooklyn, NY 11201
TEL 718-923-1800
www.anisushi.food94.com

Blossom Poké Bowl
153 Remsen St. Brooklyn, NY 11201
TEL 718-576-3775

Buntopia
994 Broadway, Brooklyn, NY, 11222
TEL 347-435-3660 | www.buntopiany.com

Chuko
565 Vanderbilt Ave. Brooklyn, NY 11238
TEL 347-425-9570 | www.chukobk.com

DOCK Asian Eatery
22 Wyckoff Ave ,Brooklyn, NY 11237
TEL. 718-821-3900
www.dock22restaurant.com

Dream Eatery
6712 Fort Hamilton Pkwy
Brooklyn, NY 11219

DOCK came to fruition when a group of chefs came together for a casual dinner and their conversation lead to their love and passion for food. What resulted was DOCK, an Asian eatery offering three distinct and authentic cuisine under one roof.

With over 40 years of combined experience, our three chefs at DOCK will ensure a culinary experience you will never forget.

Chef Taka: Sushi / Japanese
Trained under a Sushi master in Japan and with over 30 years of experience, Chef Taka brings you authentic Japanese cuisine.

DOCK

Chef Shogo Ramen
Crafted by a lifelong ramen lover, a rich stock using Berkshire pork is cooked for twenty hours and complemented by Shogo's original sauces.

Chef Ameri Thai Cuisine
Owner chef of Chai Thai Home Kitchen in Brooklyn and Manhattan, brings you her authentic traditional family recipes.

DOCK ASIAN EATERY
22 Wyckoff Ave Brooklyn, NY 11237
www.dock22restaurant.com
@dock22restaurant
@dock22restaurant

TEL 718-238-3183
www.dreameatery.biz

Fukuyama Asian Fusion
622 Metropolitan Ave , Brooklyn NY 11211
TEL 718-782-1496
www.fukuyamaasianfusion.com

Ichiran
374 Johnson Ave , Brooklyn, NY 11206
TEL 718-381-0491 | www.ichiranusa.com

Iron Chef House
92 Clark St , Brooklyn, NY 11201
TEL 718-858-8517
www.ironchefhouseny.com

Ramen Setagaya in Japan Village
934 3rd Ave Brooklyn, NY 11232
www.japanvillage.com

Kogane
76 Henry St., Brooklyn, NY 11201
TEL 718-875-2828
www.koganeramen.com

Koko Ramen
375 Marlborough Rd Brooklyn, NY 11226
TEL. 347-425-8511

Kuma NYC
1520 Myrtle Ave., Brooklyn NY 11237
TEL. 718-366-3790

Kushi Izakaya
1934 86th St. Brooklyn, NY 11214
TEL 718-975-3588

Miso Lobster Ramen
at Kogane Ramen

Longevousjoy
6610 Bay Pkwy , Brooklyn, NY 11204
TEL 347-374-2645

Lua Bar
1006 Flushing Ave Brooklyn, NY 11237
TEL. 347-378-2773 | www.luabar.com

Menya Jiro Brooklyn
306 Gold St., C2, Brooklyn, NY 11201
TEL. 718-855-0988
www.menyajiro-ny.com

MISC
758 Franklin Ave , Brooklyn NY 11238
TEL 347-663-4201
www.miscbklyn.com

Momo
78 5th Ave , Brooklyn, NY 11217
TEL. 718-622-4813
www.momoramenny.com

Nana Ramen
330 Malcolm X Blvd , Brooklyn, NY 11233
TEL 929-210-0589

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Naruto Ramen
276 5th Ave Brooklyn, NY 11215
TEL 718-832-1111
www.narutoramenex.com

OKONOMI // YUJI Ramen
150 Ainslie St Brooklyn NY 11211
www.okonomibk.com

Osakana
290 Graham Ave., Brooklyn, NY 11211
TEL 646-653-4633 | www.osakanabk.com

Poke Zone
67 1/2 6th Ave , Brooklyn NY 1121
TEL 718-398-0088
www.pokezonebrooklynny.com

Ramen Andante
130 Grand St., Brooklyn NY 11249
TEL 929-397-0010
www.newyorkramen.com/andante

Ramen Bar
140 Plymouth St , Brooklyn, NY 11201
TEL 917-966-6050

Ramen Danbo
52 7th Ave Brooklyn, NY 11217
TEL 718-783-0150
www.ramendanbo.com

Ramen Mafia
208 Franklin St Brooklyn NY 11222
TEL 347-599-1212

Ramen Spot
760 Manhattan Ave , Brooklyn, NY 11222
TEL 718-809-2527

Mt. Fuji Ramen
at Ramen Setagaya

RYUJIN
513 Grand St., Brooklyn, NY 11211
TEL 718-709-9888
www.ryujinramenbrooklyn.com

Samurai Mama
205 Grand St. Brooklyn, NY 11211
TEL 718-599-6161
www.samuraimama.com

Samurai Papa
594 Lafayette Ave , Brooklyn, NY 11216
TEL 718-398-8181
www.samuraipapabk.com

Setagaya Brooklyn
280 Bedford Ave Brooklyn NY, 11249
TEL 718-218-8508
www.ramensetagaya.net

Shalom Japan
310 S 4th St., Brooklyn, NY 11211
TEL 718-388-4012
www.shalomjapannyc.com

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Shinobi Ramen
53 Morgan Ave , Brooklyn, NY 11237
www.shinobinoodle.blogspot.com

Snacky
187 Grand St. Brooklyn, NY 11211
TEL. 718-486-4848 | www.snackynyc.com

Sushi D
207 Dekalb Ave , Brooklyn, NY 11205
TEL. 718-858-0058
www.gosushid.com

Sushi & Noodles
274 Troutman St., Brooklyn NY 11237
TEL. 718-366-2825

Suzume
545 Lorimer St , Brooklyn, NY 11211
TEL. 718-486-0200
www.suzumebk.com

Tairyo Japanese Fusion
7407 3rd Ave., Brooklyn NY 11209
TEL. 718-866-8090
www.tairyojapanesefusion.com

Tanoshii Ramen
7718 5th Ave. Brooklyn NY 11209
TEL. 929-345-2059

Tenichi Ramen Cobble Hill
116 Smith St , Brooklyn, NY 11201
TEL. 929-295-0060
www.ten-ichi-ramen-cobble-hill.business.site

Ten-Ichi Ramen
382 7th Ave , Brooklyn, NY 11215
TEL. 718-369-8809

Teo
321 Starr St , Brooklyn, NY 11237
TEL. 347-627-6156 | www.teobk.com

Tokyo-Ya
5603 7th Ave , Brooklyn NY 11220
TEL. 718-288-9399
www.tokyoyabrooklyn.com

U-gu
541-B Myrtle Ave Brooklyn, NY 11205
TEL. 718-857-0222 | www.loveugu.com

Umai Ramen
6320 18th Ave., Brooklyn, NY 11204
TEL. 917-930-9369
www.umairamenbrooklyn.com

Wasan Brooklyn
440 Bergen St. Brooklyn New York 11217
TEL. 347-725-3550
www.wasan-ny.com

WAZA Sushi & Ramen
485 Myrtle Ave. Brooklyn, NY 11205
TEL. 718-399-9292
www.wazasushi.com

Yamashiro
466 Myrtle Ave Brooklyn NY 11205
TEL. 718-230-3313
www.yamashirony.com

Za-Ya Ramen
545 Court St , Brooklyn, NY 11231
TEL. 347-987-4103
www.zayaramen.com

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Omakase Set Available Time: Monday to Friday (4:00p.m. to 9:30p.m.) Saturday & Sunday (11a.m. to 7p.m.)
Blue Ribbon Sushi Rockefeller Plaza 30 Rockefeller Plaza Concourse Level New York, NY 10112 TEL:(212)937-0204

Curating the Ultimate Omakase Customized to Each Person

Tokyo-based chef Chikara Yamada is known as one of the first chefs who introduced the molecular gastronomy technique to Japan and a master of melding elements of Japanese, Spanish, French and other cuisines to create something new In April 2018, he opened his Omakase Course-only restaurant, YAMADA CHIKARA NEW YORK, featuring kushiage (skewered, breaded, and deep fried dish) to cater his creations to New Yorkers Chopsticks NY chatted with him while he was visiting New York in January

I heard you are going to change your menu at YAMADA CHIKARA NEW YORK. What will it be like?

It's not a major change but a tweak, I should say Since the opening of YAMADA CHIKARA NEW YORK last April, I'm getting to understand more of what New Yorkers want, and now I have some ideas for dishes that would appeal to the locals Also, I listened to the chefs and staff here for this revamp

Would it still be a kushiage course?

Well, the current course features kushiage indeed, but that's not all the things customers can enjoy here We also offer various small plates in the course For the new course, we plan to add more non-kushiage dishes So, it's a shift from a course featuring kushiage to a course including kushiage Also, we will serve more typical "washoku" (authentic Japanese cuisine) rather than eclectic dishes

Would you serve a la carte?

That's the thing I want to leave to the chefs and staff here I create each recipe, but I like to give them the freedom to choose how they serve the New York customers because they know more about the locals' eating habits Whether we start serving a la carte or introducing a new short course is all up to them

How do you incorporate molecular cuisine then?

I will use the technique for some of my dishes here, but not all of them New York is a multi-cultural city, and I like to answer to each person's preference That's why I've decided to leave some room for our local staff to think about how to serve Not always molecular, not necessarily Japanese It's ideal to cater food based upon customers needs, I think

Is it fair to say that is Chikara Yamada Cuisine?

In a way, the style is close to my restaurant in Tokyo, where I am present all the time Most of the customers there are repeaters, so I am able to customize dishes to each clientele's preference and need quite often

What would be the signature dishes at YAMADA CHIKARA NEW YORK?

I would say Spanish Omelet which is currently on the menu, and another soup dish which we will introduce on the new menu soon

Would you come to New Yark more often?

I would love to I'm currently involved in a project called "Undiscovered Gems of Japan" to introduce Japanese regional ingredients and creations to the world, which obliges me to visit some cities in the U S like Miami, and Los Angeles, alternately in each month If time allowed, I'd like to drop by New York every time I land in America

What da you think about the differences between Japan and New York?

New York is surprisingly diverse Each person has his/her own preference, Allergies, likes and dislikes, food restrictions, and more In a sense, it s impossible to do Omakase [laugh]. But I think that is the interesting part in doing restaurant business in this city As I said before, my restaurant in Tokyo makes an effort to understand each customer's needs properly rather than having the attitude of "Please eat dishes that I create " I want to do the same thing in New York as well.

YAMADA CHIKARA NEW YORK
249 E 49th St. (bet 2nd & 3rd Aves.) New York, NY 10017
TEL. 646 952-0364 | www.yamadachikara-ny.com

Undiscovered Gems of Japan
The "Undiscovered Gems of Japan" project aims to discover premium agricultural and fishery harvests in rural areas of Japan which are not yet known to the world and develop those "hidden gems" into world class businesses through workshops and competitions The project was produced by Takuya Hane in 2009 and at the 10th year of its inception the project is making promotional events in the U S Chef Chikara Yamada works as acollaborating chef, creating original dishes using the ingredients found and developed through the project

This course menu was created by using ingredients featured in the Undiscovered Gems of Japan Event at New York on January 10th. ❶ Homemade tofu with soymilk by the Oyama no Ganko Tofu brand and topped with uni and olive oil. ❷ Tofu espuma and assorted vegetables on the side, ❸ Assorted agemono (deep-fried dishes) ❹ Ochazuke with "ayu" sweet fish and Kawakami tea from Kumamoto. ❺ Ice cream made from Dolce Kagami's goat milk and topped with green tea espuma, and ❻ Sukiyaki served with soy marinated egg yolk.

Stand-Out Ramen Restaurants in the Vibrant Queens' Food Scene

This information was updated on January 15.

Queens houses various ethnic cuisines from all over the world and creates an exciting food scene. Ramen is part of the vibrant food culture. Here are 19 ramen-specialty houses and Japanese restaurants that serve ramen bowls in Queens. (Listed in alphabetical order)

Ajisen Ramen
136-20 38th Ave. Queens, NY 13354
TEL 718-395-8119
www.ajisenramennyc.com

Ariyoshi Japanese Restaurant
41-13 Queens Blvd., Queens, NY 11104
TEL 718-937-3288 | www.ariyoshiny.com

Fuyu Ramen
4617 Queens Blvd., Queens, NY 11104
TEL 718-786-2200

Hashi Ramen & Izakaya
192-12 Northern Blvd., Queens NY 11358
TEL 718-224-2961

HinoMaru Ramen
33-18 Ditmars Blvd., Queens NY 11105
TEL 718-777-0228
www.hinomaruramen.com

Jin Ramen Sushi
181-24 Union Tnpk. Queens, NY 11366
TEL 718-820-8895

YAMADA CHIKARA
1F, 1-15-2, Minami Azabu
Minato-ku
Tokyo 106-0047 Japan
TEL& FAX +81-3-5942-5817
www.yamadachikara.com

YAMADA CHIKARA NEW YORK
New Kushiage Omakase $120 / $180

249 East 49th Street New York, NY 10017
For Reservation: 646-952-0364
yamadachikara-ny.com

Kyushu Ramen
3526 Farrington St , Queens, NY 11354
TEL 646-592-5721

Mu Ramen
12-09 Jackson Ave Queens NY 11101
TEL 718-707-0098
www.muramennyc.com

Nippon Cha
39-34 Bell Blvd., Queens, NY 11361
TEL 718-229-0805
www.nipponcha.us

Noodle Box Fusion
43-15 Bell Blvd , Queens, NY 11361
TEL 718-224-2009

Ramen Shack
13-13 40th Ave., Astoria, NY 11101
TEL 929-522-0285
www.ramenshack.com

RESOBOX
41-26 27th St., Queens, NY 11101
TEL 718-784-3680
www.resobox.com

Shuya Cafe de Ramen
42-13 Broadway
Queens, NY 11103
TEL 718-777-0430

Asari Yuzu Shio Ramen
at Shuya Cafe de Ramen

The Quiet Storm
at Ramen Shack

Takumen Japanese Izakaya & Noodles
5-50 50th Ave., Queens NY 11101
TEL 718-361-7973
www.takumenlic.com

Tamashii Ramen
29-05 Broadway, Queens, NY 11106
TEL 718-278-5888
www.tamashiiny.com

Tamashii Red
71-34 Austin St., Queens, NY 11375
TEL 718-261-0725
www.tamashiiny.com

Tamashii Blue
47-36 Vernon Blvd Astoria, NY 11101
TEL 718-472-2142
www.tamashiiny.com

Three Bowls Noodle House
63-28 Roosevelt Ave , Queens, NY 11377
TEL 718-406-9907

Totto Ramen
38-09 Union St., Queens NY 11354
TEL 718-888-0019
www.tottoramen.com

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Green Tea 101

Since tea seeds were brought to Japan from China in the 12th Century, Japanese people developed their own flavors and style of drinking tea according to their climate and food culture. The result is uplifting and nutritious green tea that brings comfort and energy to anyone. There are many types of green tea, from sweet to bitter, aromatic to flavorful, and from those for every day drinking to luxury ones. Here we demystify this delightful beverage step by step and help you understand it and incorporate it into your life as the Japanese do.

STEP 1
How Green Tea Differs from Other Types of Tea

There are three major types of tea in the world; black tea, green tea, and oolong tea. They feature completely different flavors, but they are actually harvested from the same type of tea tree. The diverse flavors are defined by different processing styles.

Black Tea: Black tea-leaves are fully oxidized before firing, making it full-bodied with a strong flavor. This is the kind most commonly consumed all over the world. Use boiled water and allow the tea to brew for three to five minutes.

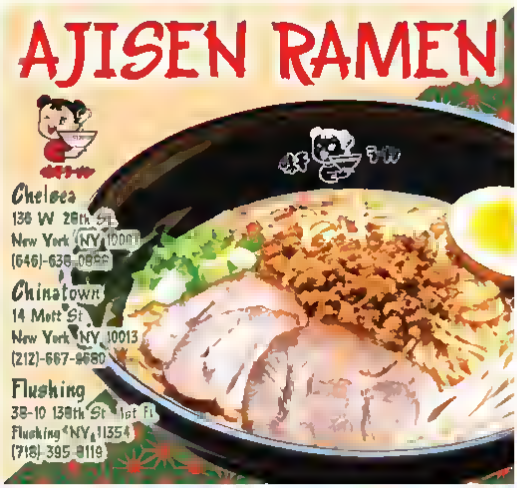
Green Tea: Green tea-leaves are dried via steaming or firing before any oxidation occurs. This gives it a more delicate flavor than other types of tea. Since it does not go through the oxidation process, the leaves retain much of their nutrients and are high in vitamins, minerals, polyphenols and anti-oxidants. Green tea has more health benefits than any other types of tea.

Oolong Tea: Mainly produced in China and consumed among Chinese people all over the world, oolong tea-leaves are partially oxidized before firing. The taste varies depending on the degree of oxidation from light to dark.

STEP 2
Varieties of Japanese Green Tea

As mentioned, green tea is the freshest type of tea as well as richest in nutrients. Green tea itself has several grades and forms, and each of them has a different taste profile. Components like amino acids, catechin, theanine, and caffeine affect the flavor of tea, and ways of brewing play important roles in extracting the best flavor for each kind of tea.

Gyokuro: The highest quality of green tea leaves for brewing tea. Specially grown in the shade for about 3 weeks before harvest, it has an exquisite sweetness due to its theanine-rich makeup. Each household in Japan keeps this top quality green tea to be served for their guests. Brewed at a lower temperature to achieve gyokuro's beautiful sweetness, and usually served in a small cup.

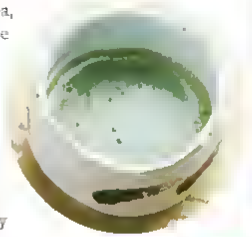


Sancha: The most popular and common tea in Japan served for daily drinking. It has a nice balance of sweetness and bitterness releasing different tastes depending on the brewing temperature and time

Bancha: Harvested from the same tree as sencha but is graded lower because it's picked after sencha is harvested. The taste is less sweet than sencha but has a sharp, crisp flavor. Contains less caffeine than gyokuro and sencha. It is brewed at a higher temperature

Hojicha: Roasted green tea with a strong nutty flavor. During the roasting process, some of the nutrients are lost, however it is good for children as it is low in caffeine levels

Matcha: Tea made from high quality green tea-leaves ground into a powder form. Unlike other forms of green tea, 100% of the nutrients from the original tea leaves remain in this tea. It is primarily used for tea ceremonies but the vibrant green color and its rich distinct taste is often incorporated into many Japanese teatime snacks and sweets



STEP 3

How to Brew Tasty Green Tea

Generally, the higher the quality of tea leaves, the lower the brewing temperature and the longer the steeping time required. Below are the steps to make sencha green tea

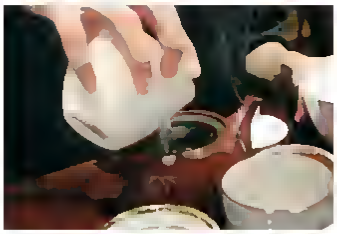
1. Pour hot water into teacups. The water is about 80 °C (176 °F) at this point

2. Place tealeaves into a teapot. 3 grams per person

3. Transfer the hot water from the teacups into the teapot. The temperature is lowered to about 70 °C (158 °F)

4. Steep for about 1-1.5 minutes

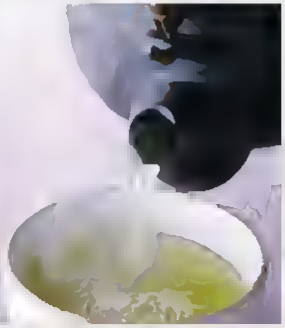
5. Pour freshly brewed tea into the teacups



There are three benefits of pouring hot water into teacups before pouring it into teapot: lowering the water temperature easily, measuring the exact amount that you'd like to serve, and warming up the cups

Recommended amount of tea leaves, temperature, and steeping time for gyokuro, sencha and bancha (For the first brew)

Gyokuro: 3g/cup, 50 °C (122 °F), 2-2.5 min
Sencha: 3g/cup, 70 °C (158 °F), 1-1.5 min
Bancha, Hojicha, Genmaicha: 3-3.5g/cup
90-100 °C (194-212 °F), 20-30 sec.



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Hasaki Weekend Lunch Special Bento Box (Una-Ju) $32

Hasaki

East Village

210 E 9th St., (bet. 2nd & 3rd Aves.), New York, NY 10003
TEL: 212-473-3327 | www.hasakinyc.com |

Hasaki is a sushi place beloved since 1984. You can sample their tastes with the *Weekend Lunch Special Bento Box* that comes with your choice of main dish, sashimi, grilled salmon and more. We suggest *Una-Ju* (grilled eel over rice) for the main to savor premium eel.

Brooklyn Ball Café

Williamsburg

95 Montrose Ave., (bet. Manhattan Ave. & Leonard St.)
Brooklyn, NY 11206 | TEL: 718-387-5269 |

It's a perfect choice for a hearty meal! The bento features *Washugyu*, a cross between Japanese *Wagyu* and American Black Angus, and served with their house-made apple soy sauce. Their Bento options come with a healthy side of salad, grilled vegetables, edamame and pickles.

Washugyu Hamburg Bento $12.50

Mapo Tofu $16

Ding Chinese

Midtown West

234 W. 48th St., (bet. 7th & 8th Aves.), New York, NY 10036
TEL: 212-265-0828 | www.dingasianszechuan.com

Ding Chinese serves a wide variety of authentic Sichuan dishes and hot pots (both soup and dry hot pots). To fight the cold, try Sichuan signature *Mapo Tofu* (tofu with spicy meat sauce) that is sure to warm you up. Of course, they can make it mild if you like.

Kong Kong Station

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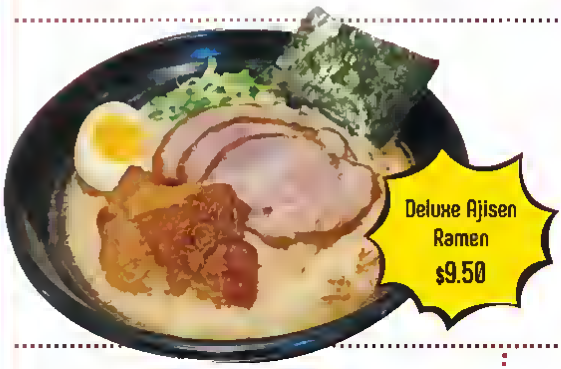
157 W 47th St., (bet. 6th & 7th Aves), New York, NY 10036
TEL. 646-429-8277 | www.hongkongstation47 com

Nestled in the Theater District, Hong Kong Station stays true to the original Cantonese cuisine Once you bite into the steaming hot *Shrimp Shumai Dumpling* plump shrimp pops out of a silky wrapper, filling your mouth with blissful umami



Ajisen Ramen

Chelsea

136 W 28th St., (bet. 6th & 7th Aves.), New York, NY 10001
TEL 646-638-0888 | www.ajisenramennyc com |

A long-standing ramen house, Ajisen s signature dish highlights umami-filled tonkotsu broth enhanced with house-made special oil and Japanese spices Topped with three slices of chashu, tender rib bean sprouts and boiled egg this ramen is sure to satisfy a hungry stomach.

Ramen Andante

Williamsburg

130 Grand St., (bet. Berry St. & Bedford Ave), Brooklyn, NY 11249
TEL 929-397-0010 | www newyorkramen com/andante |

Andante s *Kumamoto-Style Sio Ramen* is a supreme treat that can boost your energy It features tonkotsu broth kicked up with house-made garlic oil and is topped with poached egg, fresh scallions, and tender pork. Exquisite aroma from parched garlic arouses your appetite

Pongsri

Midtown West

244 W 48th St., (bet. Broadway & 8th Ave.), New York, NY 10036
TEL 212-582-3392 | www pongsri net

Opened in 1972 Pongsri has served authentic Thai dishes for decades Immerse in genuine Thai flavors of sweet, savory and spicy with their *Chicken Green Curry*, incorporating fresh vegetables creamy coconut milk and Thai herbs The heat from the curry helps boost your energy

Beauty & Health Tricks

VOL. 18: NODOAME FOR THE COLO SEASON

In this cold and dry weather, people are vulnerable to sickness. Moistening your throat by sucking on drops is one way to help keep yourself away from a sore throat. Here are 5 "nodoame", Japanese cough drops, we recommend

Xyli-Crystal by Kasugai

This cough drop has a unique taste profile, milky and cool with menthol. Milk candy formulated with lactic acid, sandwiches a menthol candy layer to produce the original flavor. Peppermint oil and herbal extracts are also pleasant. No sugar is added.

Dr. Plus by Kanro

This nodoame from Kanro, 60 year old candy maker, is developed with Tsurumi University for the best taste and effects. You can enjoy a mild sweetness and pleasant flower like aroma from the hops extract while sucking on it. No sugar is added.

Sukkiri Nodoame by RYUKAKUSAN

The brand RYUKAKUSAN is a synonym for the OTC drug using Asian herbal medicine for sore throats in Japan. This herbal supplement cough drop from the century-old company has distinctly soothing menthol and it lingers longer. It comes in several flavors including kumquat, mint, and yuzu.

Kenko Nodo Ame Sudachi no Kaori by Asakuame

Sudachi citrus flavor is so refreshing in this cough drop. Formulated with vitamin C, licorice and platycodon root, as well as sudachi from Tokushima Prefecture, it's tasty and soothing. Its gentle menthol aftertaste is also comforting.

Honey Lemon Nodoame by Kawaguchi

Honey and lemon are classic natural remedies for the cold. Containing the two key ingredients, this nodoame has a gentle sweetness. The menthol flavor is minimal, so you can enjoy it like a regular candy. If you don't like that soothing effect, this is the one you want.

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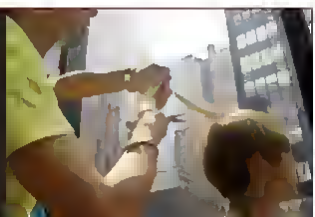

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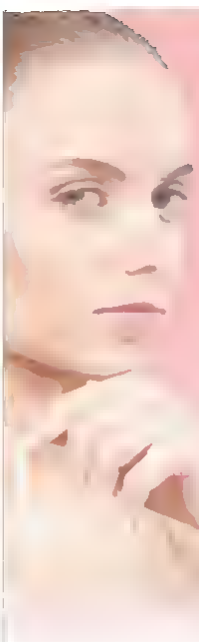

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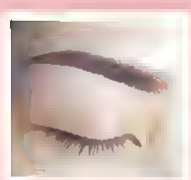

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❄ Natural Remedy Recipes That Keep You Healthy ❄

Garlic Liquor

Effect:
Good for poor blood circulation, fatigue and insomnia

1. Place peeled garlic cloves in salt water to remove unwanted bitterness
2. Wash the garlic cloves and dry them
3. In a large bottle, submerge garlic cloves in 720 ml (24 3 oz) of any white liquor and 250 g (0 55 lbs) of granulated sugar
4. Leave in a cool, dark place for 2-3 months

Directions: Good to drink a bit before bed

Pickled Garlic in Honey

Effect:
Good for recovery due to fatigue and hangovers

1. Wash small sized peeled garlic cloves (if large, cut into two) about 250 g (0 55 lbs), with water
2. Leave the garlic out to dry
3. In a jar, place garlic cloves in a generous amount of honey, enough to cover them
4. Leave for 1 month in the fridge

Directions: Eat 2-4 daily

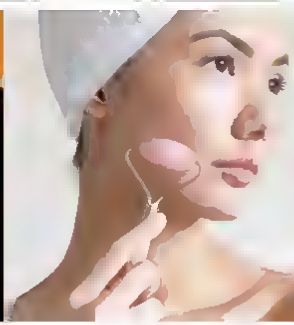
Green Tea with Plum

Effect:
Good for reducing fatigue and re-energizing

1. Remove seed pits from umeboshi (pickled plums), and chop the plums to a smooth paste
2. In a cup, add in the plum paste and mix with half teaspoon of shoyu (soy sauce)
3. Pour hot bancha green tea into the cup
4. Stir the contents well

Directions:
Recommended to drink while it's hot

GINGER CHI



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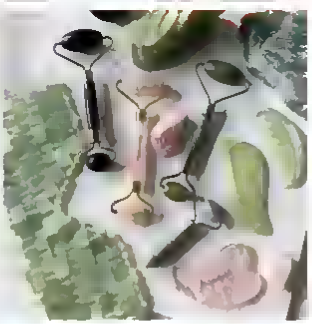

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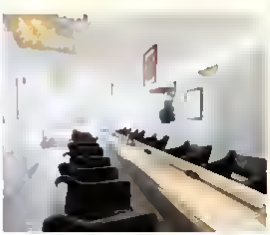

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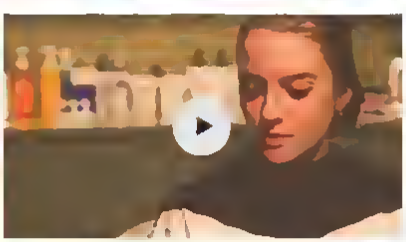

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Shiatsu Everyday: *Stay Healthy by Stimulating Tsubo Points*

Clearing Nasal Congestion

"Tsubo" is an important therapeutic point or acupressure point in shiatsu massage. Each point sitting on the meridian line (energy flow line) of the body is related to the organs and internal systems, and by stimulating tsubo points you can improve energy flow and maintain health. Get to know which tsubo point is effective for a certain symptom and try giving yourself a shiatsu massage. This month we introduce tsubo points for clearing nasal congestion.

鼻痛 BITSŪ
Bitsu helps clear nasal congestion and control runny nose. Promoting blood circulation, it is also effective for allergies and hay fever.

迎香 GEIKŌ
Geikō tsubos are located on hollow points on both sides of nostrils. It not only works for clearing nasal congestion but also scent disorders. When adding pressure to geiko, push a little inward as if you are pinching the nostrils, instead of pressing straight down.

四白 SHIHAKU
About 2 inches below the eyes, there are points called shihaku. They help blood circulation and relax muscles. It is also good for dry eyes and eyestrain.

百会 HYAKUE
Hyakue is located on the top and center of the head. Stimulating the tsubo helps you calm down and relaxes you. It controls high blood pressure, insomnia, dizziness and headaches from stress as well.

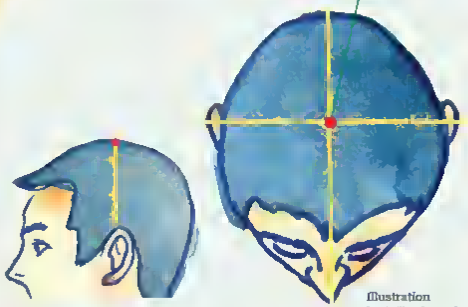

Illustration by Ai Tateiwashi

How to Give Pressure to Tsubo Points

Each spot is to be pushed for 10 seconds. Do not put strong pressure all at once, but rather slowly increase your fingers' pressure on the tsubo. Once you hit the deepest point, stay there for 10 seconds and release slowly. Pause a little, and do this one more time. Repeat at least 3 times.

Instruction by Yuko Nozaki, LAc, of iDo Holistic Center
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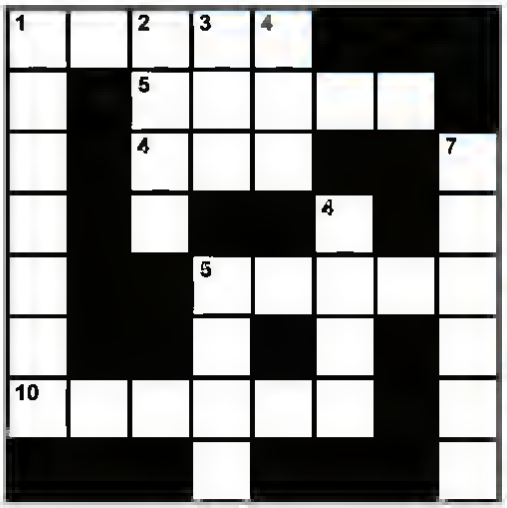
JAPAN POP QUIZ

What is the name of the longest river in Japan?

1. Tone River
2. Sumida River
3. Shinano River
4. Yodo River

Japanese CROSSWORD



Across

1. February is a very ____ (cold, i-adjective) month

5. Window screens are called ____

6. Three main elements of ramen are ___ (noodles), soup, and toppings

9. Anesthesia in Japanese

10. _____ refers to both sweets and snacks

3. In February, ___ (plum) flowers start blooming

4. ____ refers to committee members and ____kai holds a committee

7. A noun meaning "the first" is ____ and the one meaning "the last" is *saigo*

8. I-adjective meaning "late"

9. Dictionary form of a verb meaning "to steam"

Down

1. The capital city of Hokkaido, the northernmost major island of Japan, hosted the 1972 Winter Olympic Games

2. At the Setsubun event in February people throw ___ (beans) to drive out evil spirits from the house

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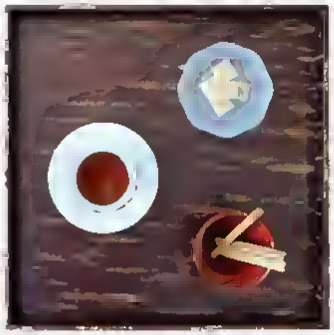

With natural cherry tree gnarl patterns and an elegant brown color this square kabazaiku tray perfectly complements modern decor

Tea canisters and tea scoops are the most common kabazaiku items Cherry tree bark is durable and effective at keeping tea dry

This plate is an example of contemporary-style kabazaiku made with unpolished cherry bark Since it looks frosted this style is called "frosted bark."

Kabazaiku (Cherry Bark Craftwork)

When spring comes, cherry trees bloom in New York and entrance people with their beautiful flowers, but most New Yorkers may not know that the bark of cherry trees is also used to make beautiful wooden crafts Such craft is called Kabazaiku and is made in Kakunodate in Akita Prefecture

Kakunodate, located in a mountainous area in northern Japan, began as a samurai town About 220 years ago, a samurai in the governing Satake Clan learned how to make kabazaiku from a local priest, and the Satake government then encouraged people in the region to develop this craft into a regional specialty

There are a few types of kabazaiku determined by different production methods, but the most common style uses gelatin glue to cover items like tableware and stationery with cherry tree bark Once the bark is removed from the trunk, it's dried for two years and then polished with a special blade When the surface is polished, a reddish-brown color is revealed, and the lustrous, smooth surface highlights the bark's rough gnarl patterns These processed bark sheets are then glued to tea canisters, tea scoops, trays, and even tables

The bark often covers the entire surface of an item, but there are also more elaborate techniques such as inlay The bark is typically polished, but a newer style shimofuri-gawa (frosted bark), leaves it unpolished, giving it a "frosted" look. The tableware covered with cherry bark look rustic yet chic, complementing both traditional Japanese-style rooms as well as modern décor

Kabazaiku products are made with yamazakura (mountain cherry trees) because of their durability and beautiful colors and gnarl patterns The bark is stripped in August and September, when cherry trees contain enough moisture that it is easy to peel the bark from the trunk Usually only one-third of the bark of a tree is stripped, and the remaining two-thirds keep the tree alive The bark grows back, so the production process is environmentally sustainable

If you would like to see how it's made, visit Senboku City Kabazaiku Densho-kan, a museum dedicated to the local craft, in Kakunodate. Visitors can also watch Kabazaiku artisans making it right in front of your eyes

www.city.semboku.akita.jp/sightseeing/densyo/ (Japanese only)

Please Visit Our Website!

www.chopsticksny.com

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From the Ocean to Kyoto

Two areas that used to support the ancient capital

Chopsticks NY republishes selected articles from att.JAPAN, a multilingual travel magazine for foreign visitors to Japan. This month, we focus on areas that used to support the ancient capital. With more than 1,200 years of history, Kyoto has been attracting visitors from worldwide. However, did you know there are places that have been supporting Kyoto for a long time? They are the Wakasa area of Fukui Prefecture and the Tango area of Kyoto Prefecture, which are both located along the Sea of Japan at Wakasa Bay. Since ancient times, these places near Kyoto have been serving as an entrance to the city for not only marine products but also overseas culture

Wakasa

Food that Supports Kyoto

Wakasa Bay is now and has been an abundant source of marine products. Wakasa was one of the Mitsukekuni (regions of food), which provided high-quality food, including marine products and salt, to the Imperial Court in former times. After the 16th Century, the main food item Wakasa offered was *saba* (mackerel). One of Kyoto's specialties, *saba-zushi* (pressed sushi with mackerel), was actually created from saba from Wakasa.

A Road Connecting the Ocean and Kyoto

The road running from Obama City in Fukui Prefecture to Kyoto is called the "Saba Kaido". There are several routes, with a total length of 72km on the shortest Hanihatagoe route. Obama Nishigumi, the starting point of the Saba Kaido, and Kumagawa-juku (current Wakasa Town), one of the staging posts, preserve traditional buildings, which are still actively used. The history and the culture along the Saba Kaido have been recognized as Japan heritages.

Tango

Amanohashidate: a Mystic Landscape that Attracted People in Kyoto

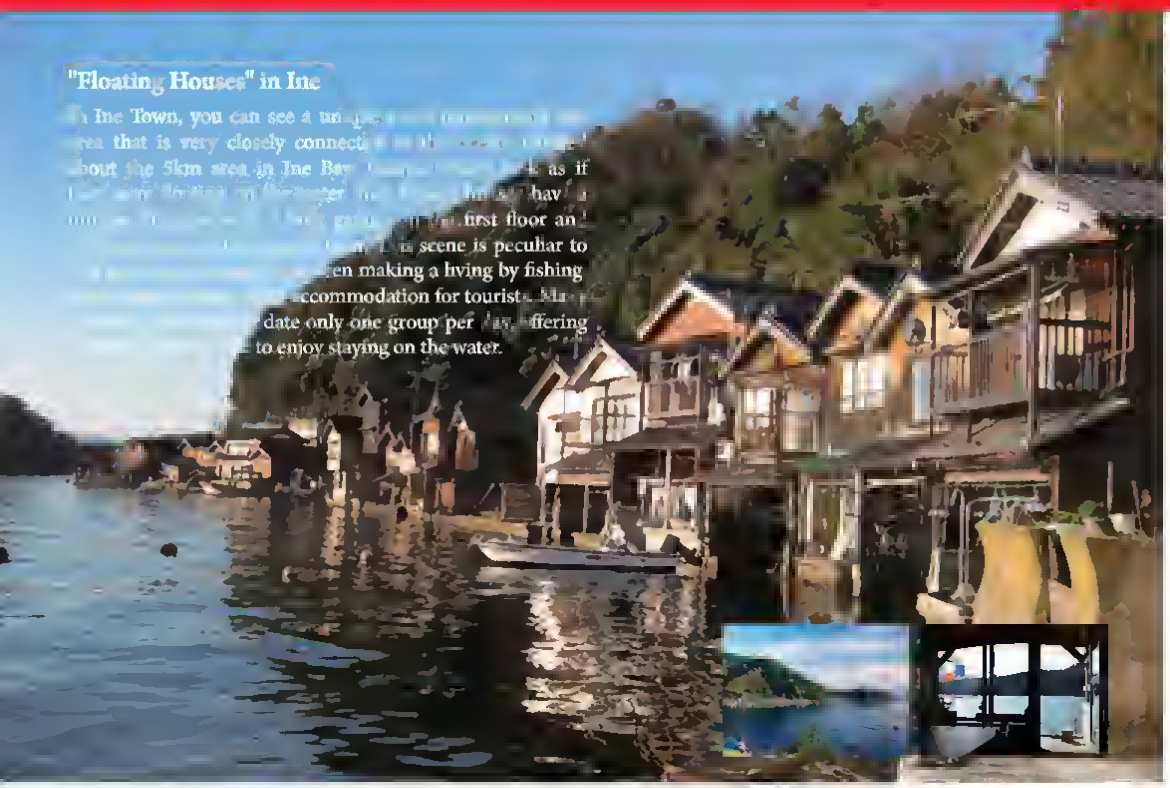
Located along the Sea of Japan along with Wakasa, Tango is said to be a place where advan[illegible] culture and technologies from the continent first arrived in Japan. It is also known for having various [illegible] where myths took place. The representative of mythological places in [illegible] Amanohashidate, [illegible] Japan's most beautiful [illegible], along with [illegible]

If you are planning to visit there don't forget to look at it between your legs upside down from Amanohashidate View Land. It is said that if you look at Amanohashidate that way it looks like a dragon flying in the sky. You can ride through the shoal on a rental bike.

Motoise Kono Shrine

Located across from Amanohashidate Station on the opposite shore, this shrine (more commonly called Kono Shrine), with more than 2,000 years of history, is said to be used to accommodate the deities that are currently enshrined at Ise Jingu Shrine.

This "From the Ocean to Kyoto" story previously appeared in atJAPAN. The information was updated on January 5th, 2019, but further changes are possible.


"Floating Houses" in Ine
In Ine Town, you can see a
area that is very closely connect
about the 5km area in Ine Ba
as if
hav
first floor an
scene is peculiar to
en making a living by fishing
ccommodation for tourists. Mo
date only one group per
ffering
to enjoy staying on the water.

Trains are Perfect for Traveling in Tango!

If you are visiting the Tango area, take a train on Kyoto Tango Railway, which connects to other lines at JR Fukuchiyama Station and JR Nishi-Maizuru Station, and you can enjoy the views of oceans and mountains through the window in a relaxing atmosphere. There are three types of trains, including Aomatsu-go, a blue sightseeing train that requires no reservation with a regular fare only, Akamatsu-go, a red train designed by a renowned train designer, which requires a reservation and a reasonable extra fare, and Kuromatsu-go, a restaurant train that requires a reservation and serves special dishes with local produce. You can also take a limited express train, Tango-no-umi, starting from JR Kyoto Station.

About *att.JAPAN*

The magazine *att.JAPAN* is for non-Japanese visiting from overseas and those residing in Japan. This quarterly magazine written in English, Mandarin and Korean offers a wide range of information about Japan—from travel and sightseeing to various aspects of traditional culture and the latest trends. The magazine is distributed at major airports, hotels, and tourist information centers throughout Japan.

http://att.japan.net/en/

att.JAPAN att.japan

www.youtube.com/user/attJAPAN

This "From the Ocean to Kyoto" story previously appeared in att.JAPAN. The information was updated on January 5th, 2018, but further changes are possible.

節分

SETSUBUN

Throwing food is generally considered bad manners. But it is recommended on this particular day in Japan. Only roasted soybeans, not other foods, though. The day is called **setsubun**, and it's usually February 3rd, depending on the Lunar calendar. Correctly speaking, the term setsubun (which literally means "seasonal division") indicates the day before the beginning of each season, so there are four setsubun, Spring Setsubun, Summer Setsubun, Fall Setsubun, and Winter Setsubun. However, in Japan, the term usually refers to the Spring Setsubun, which is New Year's Eve on the Lunar calendar, and Japanese celebrate the day every year.

The celebration is accompanied by a special ritual to cleanse away all the evil of the former year in the Lunar calendar and drive away disease-bringing evil spirits for the year to come. This special ritual is called **mamemaki** (which literally means "bean scattering") Roasted soybeans are thrown either out the door or at a member of the family wearing a mask of Oni (demon or ogre). The throwers chant "Oni wa soto! Fuku wa uchi!" The meaning of this chanting is something like, "Get out, Demons! Come on in Good Luck!"

The beans are thought to symbolically purify the home by driving away the evil spirits that bring misfortune and illness with them. As a part of bringing good luck in, Japanese customarily eat soybeans, one for each year of one's life, if you are 27 years old, you eat 27 beans. In some areas, people eat one for each year of one's life, plus one more for bringing good luck for the year to come, if you are 27, you eat 28 beans.

Also, there are some regions where people bite into *futomaki* (big sushi roll) without cutting at all. They believe that your wish will come true if you bite into the uncut futomaki, called *ehō-maki*. "Roll" symbolizes "rolling good luck in," and to bite "uncut" represents the fact that your relationship will never be severed.

Special Lunar New Year Offerings
from Restaurants and Shops in New York

Atlas Kitchen

From Feb 5-21, this Upper West Side newcomer is doing a Lunar New Year collaboration with artist Qiu Anxiong, whose artwork *The Classics of Mountains and Seas* is also the main inspiration for the whole restaurant's concept. Atlas Kitchen's Lunar New Year menu will be consisting of unconventional and creative dishes such as *Coral Lobster with Salted Duck Egg*, *Two Pepper with Braised Goose Intestine*, *Foie Gras Udon with Fried Dough*, and *Grilled Quail with Cumin*

258 W 109th St New York NY 10025
TEL 646 928 0522
www.atlaskitchennyc.com

Bào Tea House

This is a dim sum/snack shop specializing in toasted buns with sweet and savory fillings in Greenwich Village. Their signature item is baked bun filled with pork with homemade bbq sauce, which is perfect to eat in the Year of the Pig. The store is also giving away a special edition of pig stuffed toys starting January 2019 to celebrate the new year

140 W 4th St New York NY 10012
TEL 646 833 7870
www.baotcahouse.store

Little Alley

During Jan. 31-Feb 10, Little Alley is offering classic festive dishes that Shanghainese eat during Lunar New Year including *Cheese Baked Lobster*, *Dungeness Crab with Salted Duck Egg*, *Little Alley Braised Pig Trotter*, and *Sweet and Sour Pork with Pineapple*

550 3rd Ave New York NY 10016
TEL 646 998 3976 | www.littlealley.nyc

MáLà Project

From Feb 5-19, MáLà Project is holding a "15 Days of Celebration" for Chinese New Year. Each day the East Village location will offer something new, such as *New Year Pork Dumplings*, *Ginseng Soup*, *MaLa Squid*, and *Zhajiang Noodle*. The Midtown location will have a special cocktail offering throughout the 15 days

(East Village Location)
122 1st Ave New York NY 10009
TEL 212 353 8880
(Midtown Location)
41 W 46th St New York, NY 10036
TEL 917 261 7520 | www.malaproject.nyc

Minamoto Kitchoan

Specializing in traditional Japanese confections, Minamoto Kitchoan will debut *Kinkanmochi* in celebration of the Lunar New Year. Rich in citrus aroma and delicate to the taste, the mochi is made smoother by the silver white coating of agar agar. Inside is a whole piece of candied kumquat, signifying 'prosperity', immerse in its sweet, tart flavor

(Upper East Side Location)
509 Madison Ave New York, NY 10022
TEL 212 489 3747
(Lower Manhattan Location)
185 Greenwich St (Inside Westfield World Trade Center), New York NY 10006
TEL 212 [illegible] 9982 | www.kitchoan.com

Tang Hotpot

From Feb 4-5, Tang Hotpot has a Lunar New Year Prix Fixe ($65 per person). Appetizer options include *Garlic Pork Wrapped Okra*, and *Steamed Honey Lotus Root with Sticky Rice*, and there are various hot pot toppings including USDA Prime Ribeye, Lamb Shoulder, Sliced Sea Bass, and Tiger Prawn. Also, *Zhangcha Tea Smoked Duck* will be featured as an entrée. The Prix Fixe course comes with dessert and drink.

135 Bowery, New York, NY 10002

[illegible] 9330
[illegible] tanghotpotnyc.com

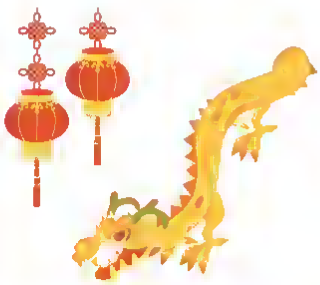
886 / Vann Leeuwen

886, the Taiwanese American restaurant in the East Village, and Van Leeuwen, Greenpoint-based purveyors of artisanal ice cream made from scratch, will offer a collaborative, limited edition Lunar New Year ice cream flavor, inspired by Pineapple Cake, a sweet, traditional Taiwanese pastry. Van Leeuwen's caramelized pineapple jam is sandwiched between layers of house-made buttery miso shortbread, and folded into a classic sweet cream base that's been amped up with double-fold vanilla extract and vanilla bean caviar.

886 will serve the ice cream flavor on a fried bun with brûléed pineapple, spicy honey and candied bacon. Available from Jan. 19 through Feb. 9, it will be served at weekend brunch and as a secret off-the-menu item at dinner. Exclusively at Van Leeuwen East Village, scoops and pints of the Lunar New Year flavor will be available from Jan. 16 – Feb. 6.

886
[illegible] St Marks Pl New York NY 10003
TEL 646 882 0231
www.eightsixnyc.com

[illegible] Leeuwen (East Village)
48 S East 7th St New York NY 10009
TEL 646 476 3865
www.vanleeuwenicecream.com



Chopsticks NY Contest

The third installation of the Chopsticks NY Instagram Photo Contest series features "Melting Dishes". For example, *toro* (fatty tuna) on nigiri, fatty pork topped on ramen, chocolate, uni pasta, and T.K.G. Share your photos of food and dishes that have a melting texture or will actually melt in your mouth with [illegible] by February 5th, 2019.

Deadline:
February 5, 2019

Don't forget #ChopsticksMelt

$25 Gift Certificate for 2 Winners

Two winners will receive $25 Gift Certificate www.giftrocket.com.

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—*New York Times' Ligaya Mishan*

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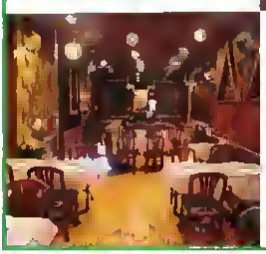
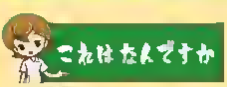


Open 7 DAYS
LUNCH 11:30am - 3:00pm
DINNER: 5:00pm - 11:00pm (Mon-Fri)
4:30pm - 11:00pm (Weekend)

Theater District
244 W. 48th St.
(bet. 8th Ave. & Broadway)
212-582-3392



"KORE WA NAN DESU KA"

【meaning】What is this?
【usage】The phrase is especially convenient while shopping and dining at a restaurant. You just point out the item you like to buy or eat and say "kore wa nan desu ka."

Entertainment Event / Leisure

Exhibition

Ongoing through March 2

Sumi Japanese Ink Painting from Post-War to the Present

SEIZAN Gallery

Sumi (black ink) painting is a unique art form developed in Japan. For this exhibition SEIZAN Gallery recognizes four artists for having redefined the traditional painting style. Artists Yuichi Inoue and Toko Shinoda are both renowned for revolutionizing Sumi painting in the 1950s by introducing the art form with abstraction and performance art. Continuing to take the art form to the next level, rising talents Yasuko Hasumure and Toshiyuki Kajioka incorporate new experimental media and subject matter. Through these four artists, they will showcase how Sumi painting has modernized throughout the years.

Location. 521 W. 26th St., Bsmt. B (bet. 10th & 11th Aves.), New York, NY 10001
TEL. 917-409-0699
www.seizan-gallery.com

Ongoing through March 30

Takashi Nagoya & Mariko Yoshida: "A Study in Contrast"

Sato Sakura Gallery

This special exhibition exemplifies the ability of Nihonga (Japanese painting) to persevere as an artistic tradition while being constantly reinvented. In this exhibition, Takashi Nagoya's paintings display a sense of playful awareness of both the art form and importance of change through his choice of vivid colors and careful arrangements of flora and fauna. While also capturing the beauty of nature, Mariko Yoshida strictly adheres to the traditions of Nihonga revitalizing the art form.

Location. 501 W. 20th St., (bet. 10th & 11th Aves.) New York, NY 10011 | TEL. 212-741-2120
www.satosakurogallery.com

Workshops/ Events

February 10

Valentina's Origami Workshop

Friends Academy of Japanese Children's Society

At the Friends Academy of Japanese Children's Society, where children and adults can learn about the Japanese language and culture, a workshop on folding heart shaped origami paper will be held for a heart-filled day. From the ages of 3 years and older, all are warmly invited to join this workshop. (An adult must accompany children up to second grade in elementary school.) Reservation is required in advance via telephone or email, as space is limited.

Location. 310 W. 103rd St., (bet. West End Ave. & Riverside Dr.), New York, NY 10025
TEL. 212-935-8535 | www.japaneseschool.org

February 27 & 28

Yuzu & White Sesame Flavored Macaron Baking Workshop

Chakura

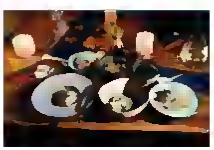
Learn how to bake macarons of two Japanese flavors, yuzu and white sesame, with the head pastry chef None Uematsu at Chakura, the private event space on the third floor of Cha-an Teehouse. To make a reservation, check the link below. Attending this workshop ($70 + tax) includes all materials, one take-home box and a Japanese meal.

Location. 230 E. 9th St. (bet. 2nd & 3rd Aves.) New York, NY 10003
TEL. 2120228-3030 | www.chakuranyc.com

February 14

Valentine's Day 10-Course Vegan Tasting Menu

Fire & Water



As the latest addition to the East Village's restaurant scene, Fire & Water features Japanese Omakase and Chinese Dim Sum made from vegan preparations of seasonal ingredients. For celebrating the day of love, Fire & Water will be offering a luxurious *10-Course Tasting Menu Omakase-style*. Reservations are available through their website.

Location. 111 E. 7th St. (bet. 1st Ave. & Avenue A) New York, NY 10009 | TEL. 646-767-0476
www.fireandwaternyc.com

February 11-14

Valentine's Day Lunch & Dinner Special

Soba Noodle Azuma

The Midtown Japanese restaurant specializing in house-made soba noodles Soba Noodle Azuma is offering a Valentine's special for groups who order two or more of *Azuma Gozen* or *Ten Soshi Gozen*. They will be served complimentarily with two Sapporo beers (16 oz) or one bottle of Ozeki Hana Awaka Sparkling Sake. This special will be made available for both lunch and dinner. For dessert, the two Gozen sets are usually accompanied with two options, ice cream or mochi ice cream, but starting in February there will be a third option, *wagashi* (traditional Japanese confection).

Location 251 W 55th St (bet Broadway & 8th Aves) New York, NY 10019
TEL. 917-262-0540 | www soboozumo55 com

February 14
Romantic Valentine's Day Dinner
Shuraku

Sit at the chef's counter of Shuraku, a high-end Japanese restaurant, for an intimate Valentine's Day dinner experience. Some of the highlights of the menu include premium meats and seafood, such as Miyazaki beef, Hokkaido scallops and super jumbo Carabineros prawn. As seating will be limited, make your reservation online through Resy or via telephone
Location 47 8th Ave , (bet Jone & Horatio Sts) New York, NY 10014
TEL. 212-807 0010 | www shurakunyc com

Happenings

February Promotion: 20% Off Haircut & Deep Cleansing Shampoo
GARDEN NEW YDRK

For this month's promotion, the West Village's Japanese hair salon GARDEN NEW YDRK will be offering a 20% discount on their haircut & cleansing shampoo service until Feb 28 for new customers. "For hair that has gone dry or turned oily, cleansing is essential for healthy hair," states Takashi hairstylist at GARDEN. To receive this offer, appoint your hairstylist using their website and mention Chopsticks NY at the time of your reservation

Location 323 W 11th St (bet Greenwich & Washington Sts), New York, NY 10014
TEL. 212-647-9303 | www garden nyc com

Special Discount on *Eyelash Extension* and *Microblading Eyebrows*
AIR Lesh & Hair

Specializing in beauty treatments and hair styling, the Japanese beauty salon, AIR Lash & Hair is offering a 50% discount on their eyelash extension and a 20% discount on their microblading services beginning in February for first time customers. The process of microblading aims to give the eyebrows a lush, fuller look, and eyelash extensions are applied on eyelashes, making for a voluminous, fanned out effect. AIR Lash & Hair also provides three categories of eyelash extensions with wide ranges of lashes, allowing customers to choose from a natural to more dramatic look. Appointments are required in advance via their website, telephone or email.
Location 35 W 45th St., (bet 5th & 6th Aves) New York, NY 10036
TEL. 917 346-3112 | www airlash hair com

March Promotion: 35% Off Balayage & Ombre
AUBE hair New York

Located in the East Village, the Japanese hair salon AUBE hair will be offering a 35% discount on balayage and ombre services. Both hair-coloring techniques, balayage aims to give a natural color-look, while ombre offers a more dramatic graduation of colors. Mention Chopsticks NY to receive this offer. This special promotion cannot be combined with other discounts. AUBE hair also offers an organic head spa and treatment, as well as pedicures, while customers relax on the full-flat shampoo chair "YUME", which is rarely found in other beauty salons
Location 77 E 10th St., (bet 3rd & 4th Aves.) New York, NY 10003 | TEL. 347-259-1111
www oube new-york com

Appreciation to Women & Men in Service
Go! Go! Curry! America

For servicewomen and men, as well as for NYPD and FDNY personnel, the Japanese curry restaurant chain Go! Go! Curry! will be offering a free topping coupon when they purchase curry. This offer will be made available throughout their New York locations starting in February as an effort to express their appreciation to those working to protect the community
Location 273 W 38th St , (bet 7th & 8th Aves) New York, NY 10018 | TEL. 212-730 5555
www gogocurryamerica com

Happenings Feature

Yamaha New Products Showcase
Yamaha Corporation of America

Designed to support everyone interested in music, from beginners to professionals, "Make Waves" is the brand promise of the world's largest company producing musical instruments and audio equipment, the Yamaha Corporation. A preview was held on Jan 15 inviting the media and press to where four of their 50 new products were introduced and demonstrated live by several artists. The lineup included a compact keytar (a lightweight keyboard to be strapped on the player like a guitar), the SHS-500 Sonogenic; the newest addition to the Student Violin series, YVN Model 3; two models of the TransAcoustic Guitar, the CSF TA and CG-TA, and two stage pianos the CP73 and CP88. Musical professionals were also invited to demonstrate each of the instrument's unique abilities, featuring Plasmic a singer and performer specializing in synth-pop; a student from the Long Island Violin Shop; composer and guitarist Dillon Kondor; and sound designer and pianist Will Wells
www yamaha com

Fifth Gunpla Meet-Up & First Fans Builder Competition
New York Gunpla

"Gunpla" refers to the robots, battleships, and mobile suits and armors that appear in the manga and anime series, "Mobile Suit Gundam" made into buildable 3-D plastic models. Since its first introduction in 1980 starting with the first Gunpla model, "1/144 Gundam" roughly 445 million units have been sold worldwide. On Jan 12, a fifth meet-up was held by a group of New York fans of Gunpla models, "New York Gunpla", and for the first time a competition was held to showcase the best builds at Kulu Desserts in Elmhurst. A total of 35 fans entered the competition, and shared their production techniques and secrets to their builds. The mobile maid group Maid4U Café also attended the meet-up and sang the Gundam series theme song, livening up the audience as they all sang along
Location Kulu Desserts at Elmhurst 88-55 Broadway Queens NY 11373 http://Lead me/bb2vLQ

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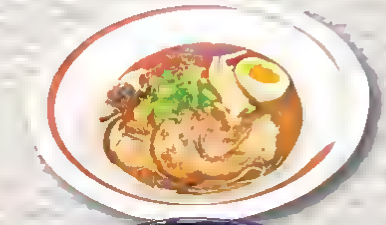

KOGANE RAMEN

MANHATTAN : 337 West 14th Street, New York, NY 10014 T: 212.337.9832
BROOKLYN : 76 Henry Street, Brooklyn, NY 11201 T: 718.875.2828
www.koganeramen.com

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